



## VCCG SERIES | Optimize the Griddle Workstation.

**Vulcan's high-performance VCCG Griddle distributes heat evenly across the entire griddle plate, boosting food quality and reliability in the most demanding environments. Plus, it's easy to customize your griddle to your specific operational needs. Choose from three different plate options, grease trough location and many other options and accessories.**

### STANDARD FEATURES:

- Flexible griddle platform enables you to select from 2 burner systems (IRX™ Infrared or atmospheric) and 3 plate materials (Steel, Rapid Recovery™ or Chrome)
- Select models are ENERGY STAR® certified
- Every 12" is independently zoned with embedded solid state temperature control from 200–550°F on Steel and Chrome plates and 200–450°F on Rapid Recovery™ Plate
- Electronic ignition and pilot protection system
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times
- Built-in regulator per burner (every 12")
- High-capacity 6 quart grease drawer— 2 for 60" and 72" sizes



*IRX™ is Infrared Extreme, a true infrared platform that brings productivity, energy savings and ease of operation to the end user — producing consistent results batch after batch.*



VCCG60



VCCG72

### VCCG GRIDDLES | BASE MODELS

Model	Dimensions (W x D x H)	Cooking Height	Plate	Burner System	No. of Burners	No. of Drawers	Grease Trough
VCCG24	24" x 33 <sup>1</sup> / <sub>8</sub> " x 18 <sup>7</sup> / <sub>8</sub> "	14 <sup>3</sup> / <sub>4</sub> "	Steel	Atmospheric or IRX™ Infrared	2	1	Front
VCCG36	36" x 33 <sup>1</sup> / <sub>8</sub> " x 18 <sup>7</sup> / <sub>8</sub> "	14 <sup>3</sup> / <sub>4</sub> "	Steel	Atmospheric or IRX™ Infrared	3	1	Front
VCCG48	48" x 33 <sup>1</sup> / <sub>8</sub> " x 18 <sup>7</sup> / <sub>8</sub> "	14 <sup>3</sup> / <sub>4</sub> "	Steel	Atmospheric or IRX™ Infrared	4	1	Front
VCCG60	60" x 33 <sup>1</sup> / <sub>8</sub> " x 18 <sup>7</sup> / <sub>8</sub> "	14 <sup>3</sup> / <sub>4</sub> "	Steel	Atmospheric or IRX™ Infrared	5	2	Front
VCCG72	72" x 33 <sup>1</sup> / <sub>8</sub> " x 18 <sup>7</sup> / <sub>8</sub> "	14 <sup>3</sup> / <sub>4</sub> "	Steel	Atmospheric or IRX™ Infrared	6	2	Front

*\*Rapid Recovery™ Plate only available in 24" depth and NOT available in 72" width.*

*NOTE: BTUs, dimensions and weights depend on customization selection. Contact factory for further details.*

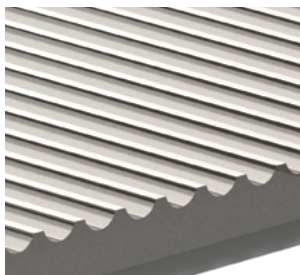
*NOTE: Contact factory for second year warranty information.*

*NOTE: VMCS not compatible with rear grease trough.*

## VCCG SERIES | OPTIONS

### FACTORY-INSTALLED OPTIONS

Option	Available on	Description
Grooved Griddle Plate	All VCCG	Steel grooved griddle plate. Cleaning scraper ships with unit. <i>Not Available on Rapid Recovery™ plate. Partial grooving available. Contact factory.</i>
10" Back Splash	All VCCG	10" Back splash and tapered side splash. <i>Available on steel and chrome plates; not available on Rapid Recovery™ plate.</i>
Welded Plate Divider	All VCCG	Welded wall or divider rail creates a non-removable cooking lane, eliminating flavor transfer. <i>Available on steel and Rapid Recovery™ plate; not available on chrome plate. Contact factory to specify location on plate.</i>
Under-Device Plumbing	All VCCG	Under-device plumbing, front left location.
Towel Bar	All VCCG	Stainless steel towel bar to hang towels, bar cloths or utensils.



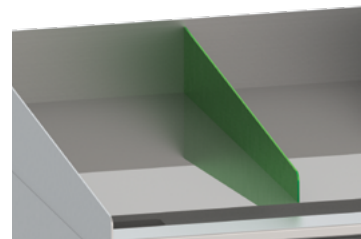
Grooved griddle plate



Under-device plumbing



10" back splash



Welded plate divider

### INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit  
(37" working height)

- ISTAND/C-CG24 VCCG24
- ISTAND/C-CG36 VCCG36
- ISTAND/C-CG48 VCCG48
- ISTAND/C-CG60 VCCG60
- ISTAND/C-CG72 VCCG72